

INLEDANDE SNACKS	<p>Karamelliserade rispuffar, rökt chili (v) <i>Caramelized rice, smoked chili</i></p> <p>Karma kex, relish på scrambled eggs och stenbitsrom (v*) <i>Karma crackers, relish of scrambled eggs and lumpfish roe</i></p> <p>Fläsksvålar, khao soi style <i>Pork cracklings, Khao soi style</i></p> <p>Rispapper sriracha (V) <i>Rice papers, sriracha</i></p>
RÅBAREN	<p>Ostron, grön Nham jim <i>Oysters, green Nham jim</i></p> <p>Räkcocktail, aromatics <i>Shrimp cocktail, aromatics</i></p> <p>Som thamish, kålrot, kålrabbi (V*) <i>Som thamish, kohlrabi, suede</i></p>
GRÖNT	<p>Nudlar, grillad chilirelish (V) <i>Egg noodles, grilled chili relish</i></p> <p>Krispigt ägg, Bangkok-xo, bladverk (v*) <i>Crispy egg, Bangkok-Xo, green leaves</i></p>
ROTEE	<p>Rå laab på biff eller vedeldad rödbeta (V) <i>Raw laab of beef or woodfired beets</i></p>
KRISPIGT	<p>Sticky chickenwings, nham plaa eller krispig tofu, nham plaa (V) <i>Sticky chickenwings, nham plaa or crispy tofu, Nham plaa</i></p>
GAENG (CURRY)	<p>Djungelcurry, aubergine (V) <i>Djungle curry, eggplant</i></p> <p>Gaeng Som sour curry, skrei <i>Gaeng Som Sour curry, Cod</i></p>
GRILL	<p>Gai yang, grillad gårdskyckling, jim jaoew på havtorn eller grillad hokkaido pumpa (V) <i>Gai yang, grilled free range chicken, Jim Jaoew dipping sauce or grilled Hokkaido pumpkin</i></p> <p>Grillade ribs, moo bing eller portobello, khao koa, lime och örter (V) <i>Bbq ribs thai style or grilled portobello, toasted rice, lime, herbs</i></p>
SÖTT	<p>Isaan popsicle, chili brownie, lemongrass brulée Vietnamese coffe pudding, ginger tarts, chocolate crisp</p>